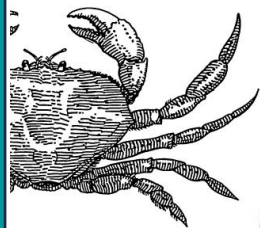
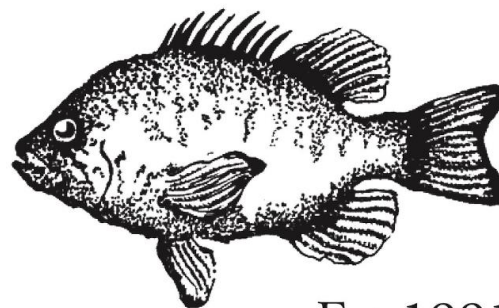


EVENT / GROUP PACKAGE



F I N S



Est. 1991

WELCOME TO OUR RESTAURANT

At Fins, we cook food in an innovative and nutritious manner. To achieve this, we use local, seasonal and sustainable produce, much of it coming straight from our garden.

Our fish is local and line caught.

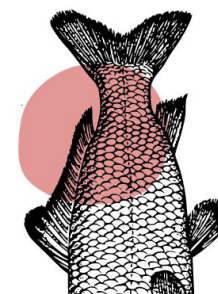
Fins cuisine is not traditional but rather chef Steven Snow's interpretation of the best flavours and cooking methods discovered during his travels as a guest chef.

Fins is a family owned and operated restaurant. For us, you are guests in our home.

Happy dining!



@finsrestaurant



THE ULTIMATE

SEAFOOD DEGUSTATION MENU

Tian of tuna sashimi

*Avocado, black & orange tobiko, white miso mustard, wasabi, squid Ink tapioca crisp
2021 Gilbert 'Experimental' Pet Nat Rosé, Mudgee, NSW*

Ballina King prawn on betel leaf taco

*crispy squid, tempura enoki, Asian slaw, nori mayo
2024 Stoke Sauvignon Blanc, Kangaroo Island, SA*

BBQ chilli octopus

*Piri Piri marinade, bok choy, crispy potato
2022 Loimer 'Lenz' Riesling, Kamptal, Austria*

Snowy's fish

*Wild line caught local fish, Riesling & lemon, Kipfler potato, fennel puree, green beans
2021 Domaine Cornu Aligote, Burgundy, France*

Lemon myrtle pannacotta

*Brandy snap, turmeric ginger syrup, almond crumb
2021 Soumah 'Hexham Vineyard' Botrytis Viognier, Yarra Valley, VIC*

5 course 149 p.p. | wine matching 75 p.p.

Tasting menu for the whole table only

Our seafood is wild, fresh and local. When the seas are not cooperating certain seafood items may be unavailable. We will substitute for something similar. Vegetarian dishes can be vegan on request.

Please advise our staff of any allergies. Most of our menu is gluten free.

Please note we use local, organic Brookfarm macadamia nut oil. Our kitchen is peanut free.

All card payments attract a processing fee. Rate varies depending on the type of card used.

TO START WITH

Fins garlic bread, *sourdough rubbed with Uki organic garlic, basil butter*

contains gluten and dairy per person - 5

Appellation oyster server either

natural with lemon, chardonnay vinaigrette on the side

each - 6.5

tempura, shiitake cream, house pickled ginger

each - 7

Crispy calamari, *paprika salt, aioli*

18

Cantabrian hand filleted anchovy, *crisp bread, whipped crème fraiche, lime zest*

contains gluten and dairy

each - 9

3 COURSE *incl. sides* - \$115 per person

2 COURSE *incl. sides* - \$99 per person

ENTRÉE

Tian of tuna sashimi, *avocado, black tobiko caviar, white miso mustard, wasabi*

may contain gluten

BBQ chilli octopus, *Piri Piri marinade, bok choy, crispy potato*

Ballina King prawns, *squid ink pasta, asparagus, saffron, lemon, garlic, basil*

contains gluten and dairy

+3

Shroom Bros King Brown mushroom on betel leaf taco, *tempura enoki, Asian slaw, shiitake cream (veg)*

MAIN

Portuguese fish, *mussels, spring pea purée, smoked tomato, lemon crab butter sauce, fresh bay leaf rice cake*

contains dairy

Snowy's fish, *local line caught fish, Riesling & lemon, potatoes, local green vegetables, fennel purée*

contains dairy

Spice garden, *chilli hot and spicy fish, mussels, squid, prawns, cucumber mint raita, coconut rice*

+4

Grass fed Angus picanha, *served medium rare, creamed Portuguese spinach, beetroot, horseradish whip*

contains dairy

Grilled cauliflower 'steak', *kombu and lime butter, spiced corn, smoked maca butter (veg)*

contains dairy

SIDES

Pomme frites, *aioli*

Seasonal green vegetables, *macadamia oil and lime dressing*

SWEET

Lemon myrtle pannacotta, *almond crumb, turmeric ginger syrup, lemon myrtle crumb*

contains dairy

Basque cheese cake, *classic blackened top, star anise, bay leaf poached quince*

contains gluten and dairy

Artisan cheese, *crackers, preserve, fruit*

contains dairy

+5

MENU SUBJECT TO SEASONAL CHANGE

Please advise us of any allergies. Most of our menu is gluten free. Please note we use local, organic Brookfarm macadamia nut oil. Our kitchen is peanut free

OUR PRODUCE

We'll be bold and say that our local North Coast growers and fishermen provide us with the very best produce in the world. We have our own organic garden which provides chillies, fresh fruit, exotic herbs, flavouring aromas, native bush foods and leaves.

Thank you to... Brookfarm for their pure, organic, healthy and wonderful Macadamia nut oil. We use it exclusively at Fins. Freckle from Bay Seafood, Marty from Northern Rivers Seafood, Michael's Seafood for our oysters, Daniel Fleming our champion local fisherman. The Brinsmead family and Aymon from Tropical Fruit World for our exotic fruits, and Judy Viola the finger lime and citrus queen. Jack Sprats Butchery for their top-quality meat, the Prichard family for their local garlic, turmeric, corn and sweet potatoes, Mia Taylor for her local organic ginger, along with many other local farms and organic farmers markets that supply our fruit and vegetable

We acknowledge the Goodijinburra people of the Bundjalung Nation, the traditional owners and ongoing custodians of the land on which we work here in Kingscliff. We honour the ancestors of our local country and their connection to land, sea and community. We pay our respects to elders, past, present and emerging.

IMPORTANT POINTS *(Full T&C attached to the Initial email)*

All prices quoted include GST. Packages are changing seasonally and upon suppliers list availabilities. Prices are subject to change and we are expected yearly increase. Quotes are only valid within 30 days of receiving.

We will happily cater for any guests with dietary requirements if this is pre-notified. We can cater for vegetarians, vegans and gluten free at no additional cost. If the chef is required to make a specific meal for guests with dietary requirements, there is a \$10 supplement per meal. We will not create special meals on the day. Dietary requirements are to be notified 15 days prior to your dinner as well as final guests count. As a helpful suggestion should you have a high level of guests with dietary requirements, we recommend selecting an alternate drop menu.

In accordance with the responsible service of alcohol regulations, Fins reserves the right to discontinue service of alcohol to any intoxicated person/s without liability. We require you to nominate a responsible adult in your party to act as a contact person for any issues that may arise during your function. We reserve the right to remove any guests from the premises if they behave in an unreasonable or inappropriate manner at our management's absolute discretion.

It is a shame to miss out on our outstanding desserts in place of a wedding/birthday cake. We happily allow you to bring your own cake as we do not provide cakes ourselves. For all BYO cakes we charge \$9 per person fee.

Credit card payment incurs a 1.35% transaction fee while American Express attracts a 1.76% surcharge. We recommend to use electronic bank transfer for any transactions. Service fee is not included in the above costs. A 5% service fee on food and beverage only will be added to your account. All events booked on a Public Holiday incur a 15% surcharge on food and beverage and 10% on a Sunday. Booking during busy periods incur a minimum spend (please enquire).